

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

18-02

5/22/02

Analyses Performed at Each FSIS Laboratory

I. Purpose

This notice informs inspection program personnel which analyses are performed at each FSIS laboratory (Attachment 1) and clarifies related issues.

II. Background

There is a great deal of expense and training involved in the analytical procedures performed on meat, poultry, and egg products. Therefore, not all FSIS laboratories are set up to perform the same analyses.

Many of the analytical protocols require that the analysis begin within a defined timeframe following sample collection, and it is not possible for samples sent to the wrong laboratory to be resent to the correct one. Samples sent to the wrong laboratory usually will be discarded. (NOTE: For residue samples, where carcasses are retained, the samples will be forwarded to the proper lab for analysis. Also, for samples collected as part of an enforcement investigation, laboratory personnel will call the Assistant District Manager for Enforcement (ADME) of the appropriate district before discarding or forwarding the sample.)

III. How do inspection program personnel know where to send samples?

If you have received a pre-printed sample request form, the sample must be sent to the lab identified on the form. For extraneous materials, species identification, and canned food analyses collected when there is suspicion that the product could be adulterated or misbranded, send to the closest laboratory that performs the requested analysis according to the chart in Attachment 1.

DISTRIBUTION: Inspection Offices;
T/A Inspectors; Plant Mgt; T/A Plant
Mgt; TRA; ABB; TSC; Import Offices

NOTICE EXPIRES: 6-01-03

OPI: OPPDE

IV. Could the laboratories change what analyses they can perform?

Yes, from time to time new analyses may be added, or analysis types may be shifted from one lab to another. Updates to the information provided in this notice will be available on LEARN. To find it go to the LEARN intranet main page (see FSIS Directive 10,200.1) and click on the “Lab Analyses” button.

For any other specific questions, consult the Technical Service Center.

Philip S. Derfler

Deputy Administrator
Office of Policy, Program
Development and Evaluation

Attachment 1

Type of Analysis	Western Lab, Alameda, CA	Midwestern Lab, St. Louis, MO	Eastern Lab, Athens, GA
Microbiology			
Canned foods	X		X
Egg products	X	X	X
PR/HACCP <i>Salmonella</i>	X	X	X
Raw ground beef for <i>E. coli</i> O157:H7	X	X	X
Ready to eat meat and poultry	X	X	X
Residue Chemistry			
100 – Chlorinated Hydrocarbons	X		
200 – Antibiotics		X	
203 – Chloramphenicol			X
222 – Tilimicosin		X	
300 – Chlorinated Organophosphates	X		
400 – Trace Metals			X
401 – Arsenic			X
504 – MGA		X	
565 – Ractopamine		X	
800 – Sulfanomides		X (except egg products)	X
981 – Phenylbutazone	X		
982 – Flunixin		X	
990 – Avermectin			X
Other Types of Analyses			
Extraneous Materials		X (except egg products)	X
Food Chemistry			X
Nutritional Labeling			X
Pathology			X
Species Identification	X	X	X